

Summary of Findings by Facility Type											
Facility Type=Meat	n=59										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	15	25%	44	75%							
Approved Source 1A	55	93%	4	7%	0	0%	0	0%	0	0%	100%
Approved Source 1B	5	100%	0	0%	54	92%	0	0%	0	0%	100%
Approved Source 1C	3	100%	0	0%	56	95%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	58	98%	1	2%	0	0%	0	0%	0	0%	100%
Records 3A	3	100%	0	0%	55	93%	1	2%	0	0%	100%
Records 3B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	57	97%	2	3%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	56	95%	3	5%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	57	97%	2	3%	0	0%	100%
Proper Cooling Procedure 7B	1	100%	0	0%	58	98%	0	0%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	53	90%	6	10%	0	0%	100%
Cold Hot 8A	43	73%	16	27%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	1	100%	0	0%	58	98%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Time 10A	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Time 10B	9	64%	5	36%	45	76%	0	0%	0	0%	100%
Time 10C	9	64%	5	36%	45	76%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Separation 11A	22	73%	8	27%	29	49%	0	0%	0	0%	100%
Separation 11B	47	80%	12	20%	0	0%	0	0%	0	0%	100%
Separation 11C	52	88%	7	12%	0	0%	0	0%	0	0%	100%
Separation 11D	59	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	44	75%	15	25%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	33	87%	5	13%	0	0%	21	36%	0	0%	100%
Good Hygenic Practices 14A	50	96%	2	4%	0	0%	7	12%	0	0%	100%
Prevention Hand Contamination 15A	12	86%	2	14%	32	54%	13	22%	0	0%	100%
Handwash Facilities 16A	49	83%	10	17%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	56	95%	3	5%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	8	14%	51	86%	0	0%	0	0%	0	0%	100%
Chemicals 18A	6	100%	0	0%	53	90%	0	0%	0	0%	100%
Chemicals 18B	59	100%	0	0%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	59	100%	0	0%		0%	100%
TOTALS	684	82%	146		1825		59		0		